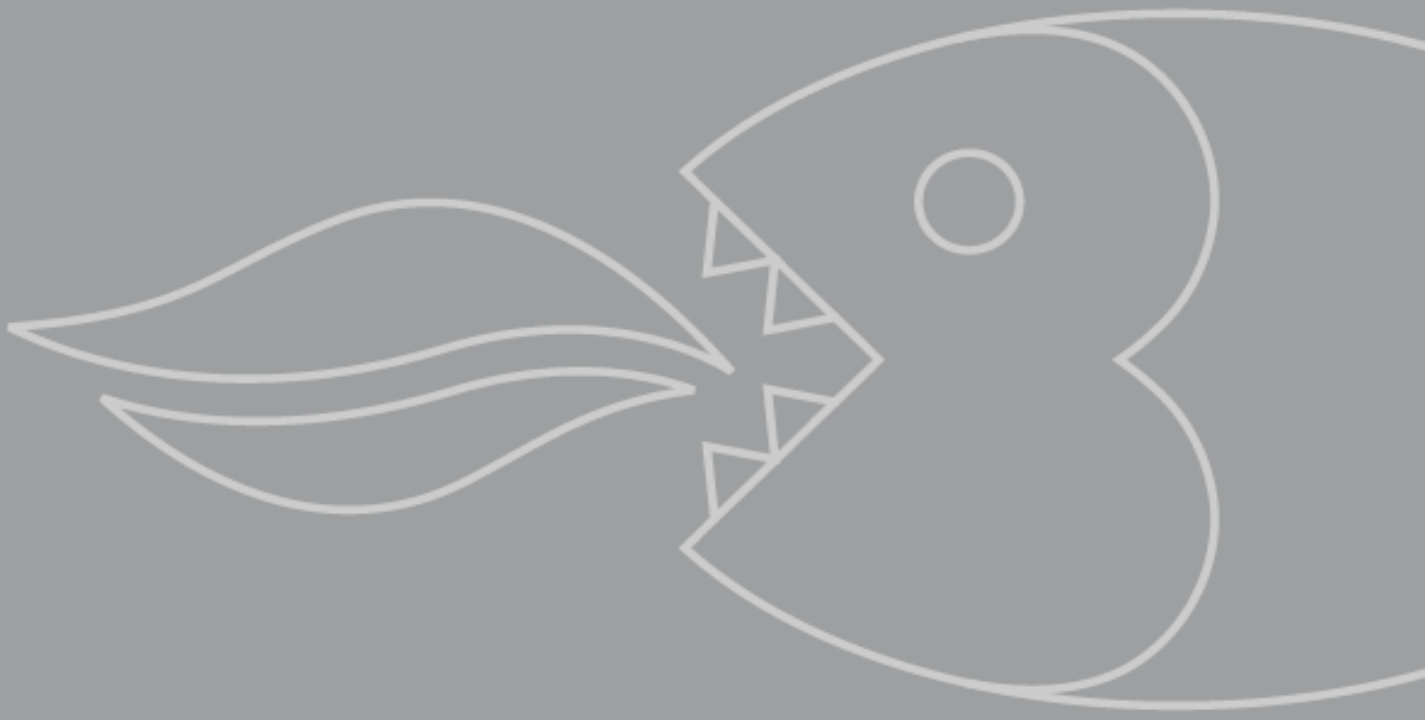
BO622SS / BO623SS 60cm
Side-opening fan oven

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BO622SS / BO623SS

60 cm Side-opening fan oven

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 09/08/11

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Customer Care Department.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time*.**

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

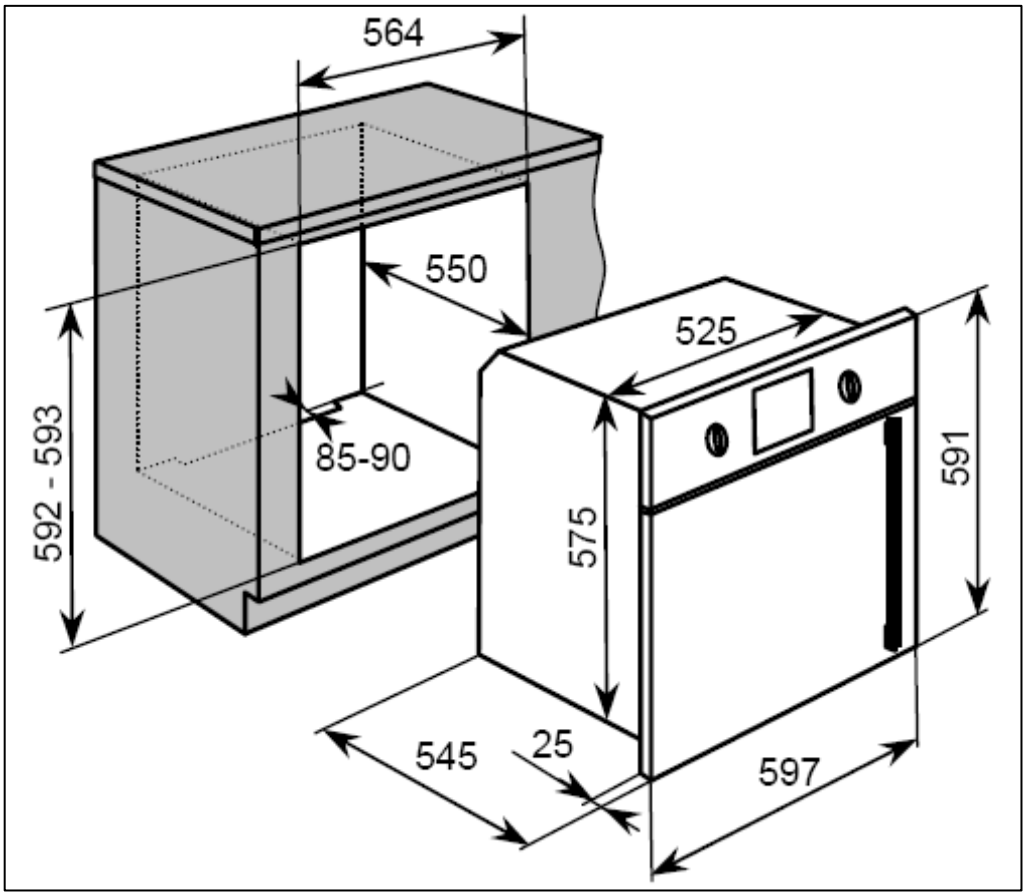
This appliance complies with the following European Directives:

- 2006/95/EC regarding "low voltage"
- 2004/108/EC regarding "electromagnetic disturbances"
- Regulation (EC) N° 1935/2004 regarding "materials in contact with food"

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product Dimensions

Height: 591 mm
Width: 597 mm
Depth: 545 mm

Aperture Dimensions*

Height: 592 - 593 mm (Built-in)
600 mm (Built under)
Width: 564 mm
Depth: 550 mm

**** For more detailed information on the size of aperture you will require, please refer to the "Installation" section of this manual.***

Specifications

- o 4 function oven **(BO622SS)**
- o 5 function oven **(BO623SS)**
- o Energy efficiency class: A
- o Gross oven capacity: 57 litres
- o Net oven capacity: 54 litres
- o LED full programmer
- o Cooling fan
- o Side-opening reversible door
- o Triple-glazed removable inner door glass
- o Mark-resistant coating

Standard accessories

- o Enamelled baking tray with handle
- o Safety shelf
- o Trivet **(BO622SS only)**
- o Removable side racks
- o Telescopic runner – 1 level **(BO623SS only)**
- o Removable roof liner

Optional extra

- o BPS2 Pizza stone

Electrical details

Rated Voltage:	220 - 240 Vac 50 - 60 Hz
Supply Connection:	13 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	2.00 – 2.35 kW **(BO622SS)** 2.10 – 2.50 kW **(BO623SS)**
Mains Supply Lead:	3 x 1.2 mm²
Oven Light Bulb:	25 W/300°C screw type pygmy

For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number …….

Serial Number …….

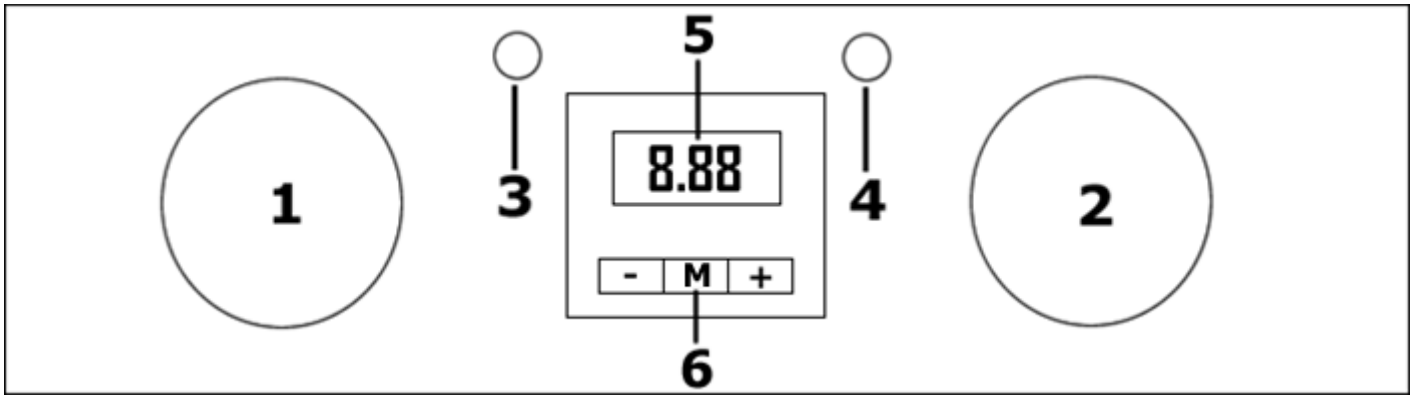
Date of Purchase …….

Baumatic Consumables

- **BC005** Stainless Steel Cleaner (250ml)
- **BC004** Oven Cleaner (250ml)
- **BPS2** Pizza Stone

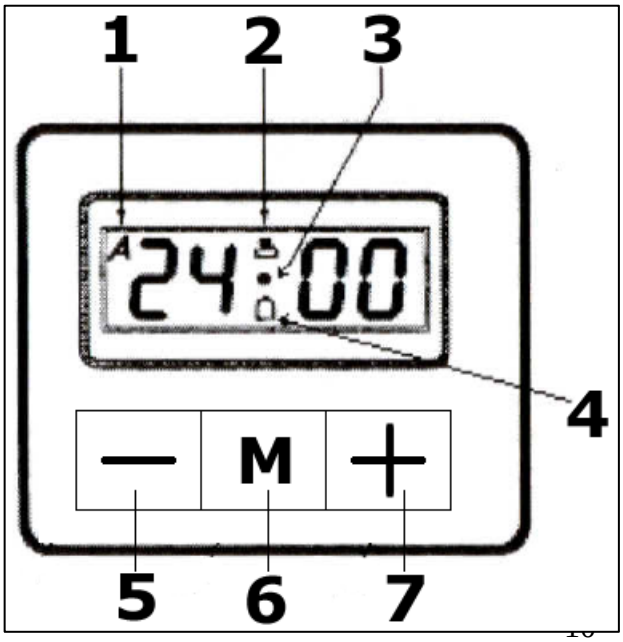
To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

Control Panel



1) Oven function selection knob
2) Temperature control knob
3) Power indicator light
4) Oven operating light
5) LED display
6) Oven programmer/timer

Oven programmer/timer display



1) Automatic cooking symbol
2) Oven in use symbol
3) Decimal point symbol
4) Minute minder symbol
5) Minus button
6) Manual operation button
7) Plus button

Setting and using the oven programmer / timer

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode.

- To select manual operation mode, press the manual operation button **(6)** on the control panel.

Setting the time of day

After setting your oven for manual operation, you should also set the time of day.

- Press and hold the manual operation button **(6)** for about 2 seconds.

- The decimal point symbol **(3)** will start blinking. Use the minus **(5)** and plus **(7)** buttons to set the current time of day.

- After all buttons have been released the hour will be set in a few seconds.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select either the fan or conventional oven function and turn the thermostat dial to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

- You should leave the oven on maximum setting for 30 – 40 minutes.

Setting the minute minder function

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed.

- Press the manual operation button **(6)** for about 2 seconds until the minute minder symbol **(4)** starts blinking.

- Set the required countdown time using the plus **(7)** and minus **(5)** buttons. The maximum programmable time is 23:59 hours. Release all buttons when the desired time is shown on the display.

- After a few seconds, the current time will appear on the display together with the minute minder symbol **(4)** and the countdown will begin immediately.

- Once the set time has elapsed, an alarm will sound and the minute minder symbol **(4)** will turn off.

- To silence the alarm, press any button on the timer or the alarm will switch off automatically after 7 minutes.

- ***Important:*** *If the oven is heating, then it will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selection and temperature control knob to zero.*

Setting the duration function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- Use the oven function selection dial and temperature control knob to set the required oven function and temperature.

- Press the manual operation button **(6)** for about 2 seconds until the minute minder symbol **(4)** appears on the display.

- Press the manual operation button **(6)** again so the auto cooking symbol **(1)** starts blinking and the word “dur” appears on the display. The display will then show “0.00”.

- Set the desired cooking time using the plus **(7)** and minus **(5)** buttons. The maximum programmable time is 10 hours.

- A few seconds after all buttons have been released, the cooking time will be set. The auto cooking symbol **(1)** and the oven in use symbol **(2)** will appear on the display.

- Once the set time has elapsed, an alarm will sound and the oven will automatically switch off.

- The alarm can be silenced by pressing any timer button or it will switch off automatically after 7 minutes.

- ***Important:*** *If you do not turn the temperature control knob and oven function selection knob to zero, then the appliance will continue to operate as soon as you press the manual operation button.*

Setting the end cook function

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Use the temperature control knob to set the temperature that you require.

- Use the oven function selection knob to select the mode of cooking that you require.

- Press the manual operation button **(6)** for about 2 seconds until the minute minder symbol **(4)** appears on the display.

- Press the manual operation button **(6)** again and the auto cooking symbol **(1)** will start blinking and the word “dur” will appear on the display.

- Press the manual operation button **(6)** yet again. The display will show the word “end” and then “0.00”.

- Set the end of cooking time of day using the plus **(7)** and minus **(5)** buttons. The maximum programmable time is 10 hours in the future.

- After a few seconds of all buttons being released, the time will be set. The cooking will begin immediately and the auto cooking symbol **(1)** and oven in use symbol **(2)** will show on the display.

- Once the set end of cooking time is reached, an alarm will sound and the oven will automatically switch off. The alarm can

be silenced by pressing any timer button or it will turn off automatically after 7 minutes.

- ***Important:*** *If you do not turn the temperature control knob and oven function selection knob to zero, then the appliance will continue to operate as soon as you press the manual operation button.*

Setting the start and end time function

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Select an oven function and cooking temperature using the relevant control knobs.
- Press and hold down the manual operation button **(6)** until the minute minder symbol **(4)** appears on the display.
- Press the manual operation button **(6)** again. The automatic cooking symbol **(1)** will flash and “dur” will appear briefly on the display before showing “0.00”.
- Use the plus **(7)** and minus **(5)** buttons to set the cooking time that you require.
- The maximum countdown time that can be set is 10 hours.
- When the correct countdown time appears on the display, release the plus and minus buttons.
- ***IMMEDIATELY*** press the manual operation button, “end” will appear briefly on the LED display before showing “0.00”.
- Use the plus **(7)** and minus **(5)** buttons to set the time of day that you want the oven to switch off at.
- The auto cooking symbol **(1)** and the time of day will appear on the display.
- The appliance will automatically calculate what time of day it needs to switch the oven on at, so that it runs for the cooking time that you set.
- When the oven switches on, the oven in use symbol **(2)** will appear on the display, as well as the auto cooking symbol **(1)**.
- At the end of the cooking time, an alarm will sound and the auto cooking symbol **(1)** will flash on the display.

- To silence the alarm, press any timer button or the alarm will turn off automatically after 7 minutes.

- ***IMPORTANT:*** *If you have not turned the oven function selection knob and temperature control knob to their OFF positions, when you reset the oven it will continue to heat.*

Selecting a cooking function and temperature

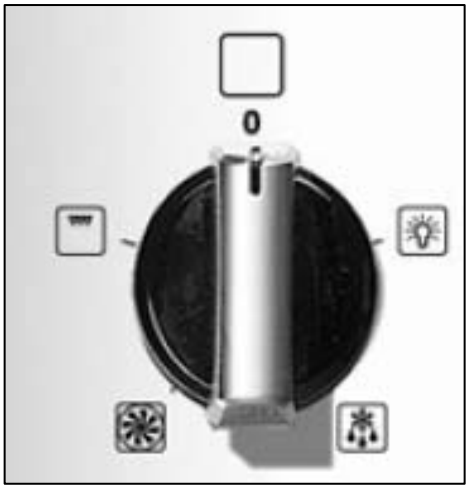
Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode.

- To select manual operation mode, press the manual operation button **(6)** on the control panel.

Selecting an oven function

BO622SS



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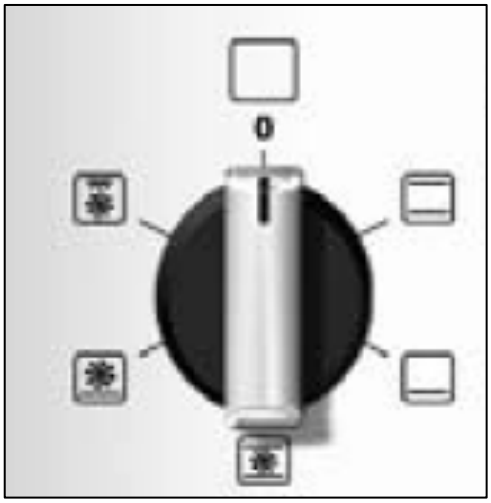


- The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

BO622SS

There are four functions available on your appliance:

OVEN LIGHT: Separate light control which allows the light to be switched on, even when the oven is switched off.

HALF GRILL: This method of cooking utilises the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.

FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

BO623SS

There are five functions available on your appliance:

CONVENTIONAL OVEN: This method of cooking provides traditional cooking, with heat from the top and lower element. This function is suitable for roasting and baking on one shelf only.

LOWER ELEMENT: This method of cooking uses the lower element to direct heat upwards to the food. This function is suitable for slow-cooking recipes or for warming up meals.

CONVENTIONAL OVEN AND FAN: This method of cooking provides traditional cooking with heat from the top and the lower element. The running of the circulation fan ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.

LOWER ELEMENT AND FAN: This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also

suitable for sterilising preserving jars.

FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and “sealing” the juices in, such as steaks, hamburgers, some vegetables etc.

Thermostat control knob (both models)

The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

***Turn the control knob clockwise*.**

Oven operating light

This light will come on to indicate that the oven’s heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Adjusting the alarm volume

If the oven alarm is too loud or quiet you can adjust the volume level accordingly.

- When the oven is not in use, press the manual operation button **(6).** This will enter the volume adjustment mode where you can choose from 3 sound levels. 1 is the loudest sound level and 3 is quietest sound level available.

- Use the timer plus **(7)** and minus **(5)** buttons to select a sound level.

- Release all buttons and after a few seconds the displayed volume will be set.

Changing the time of day

If you need to correct or alter the time of day that it is displayed on the appliance you can do so in the following way.

- When the oven is not in use press the timer plus **(7)** and minus **(5)** buttons simultaneously for about 2 seconds.

- The decimal point on the timer display will flash to indicate the appliance has entered the time setting mode.

- Use the timer plus and minus buttons to set the required time of day.

- When the display shows the correct time, release all buttons and after a few seconds the time will be set.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- ***IMPORTANT:*** *You should pre-heat the oven if you are baking no matter what oven function you are using.*

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using any of the grill functions.

- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- The drip tray handle should only be used to reposition the drip tray and ***NOT*** for removing it from the oven cavity. When removing the drip tray, you should ***ALWAYS*** use an oven glove.

- The drip tray handle should not be left in position when the appliance is switched on.

- ***Warning:*** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.*

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- ***Never*** clean the oven surfaces by steam cleaning.

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the drip tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Removable oven roof liner

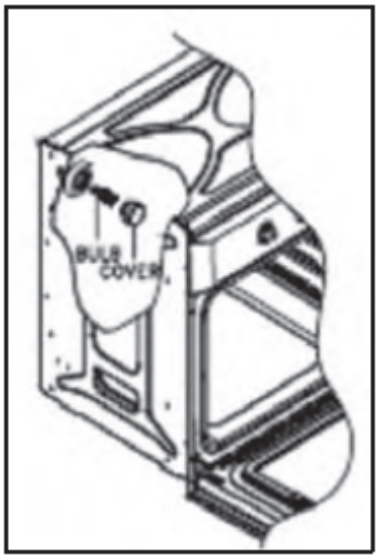
- Your appliance is supplied with a roof liner, which should be slid over the top of the grill element.

- Once you have finished cooking, the liner should be removed and thoroughly cleaned after each use of the appliance.

- ***Do not*** allow fat and grease to build up on the oven liner, as this could cause a fire hazard.

Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove the oven shelf, baking tray and side rack that is on the same side as the oven light.

- Remove the light cover by turning it anti-clockwise.

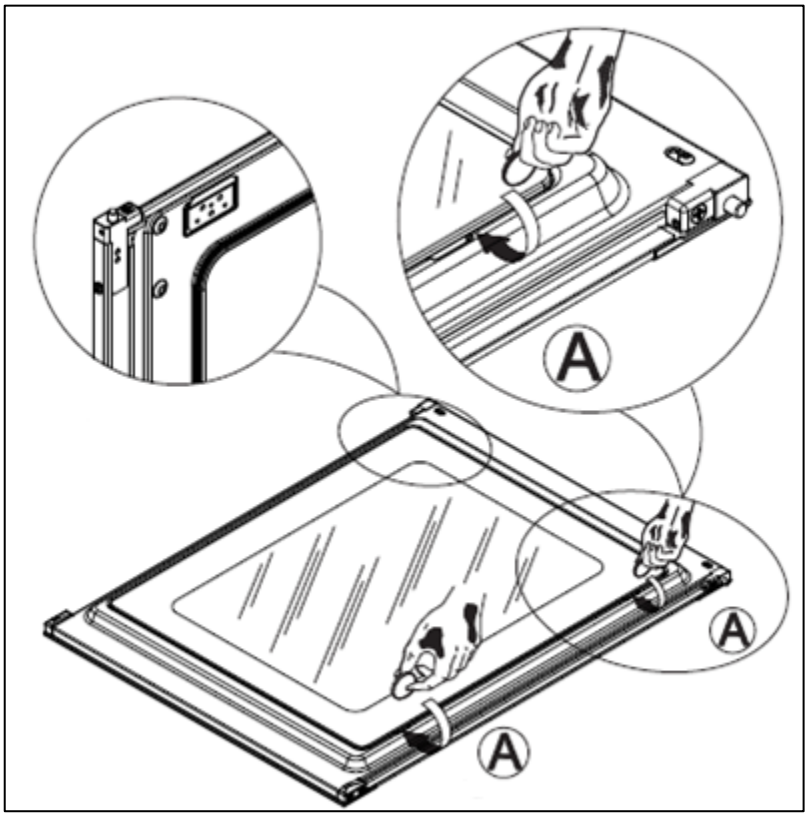
- Unscrew the bulb clockwise and remove it from its holder.

- Replace the bulb with a 25 W/300°C, screw type pygmy.

- ***Do not*** use any other type of bulb.

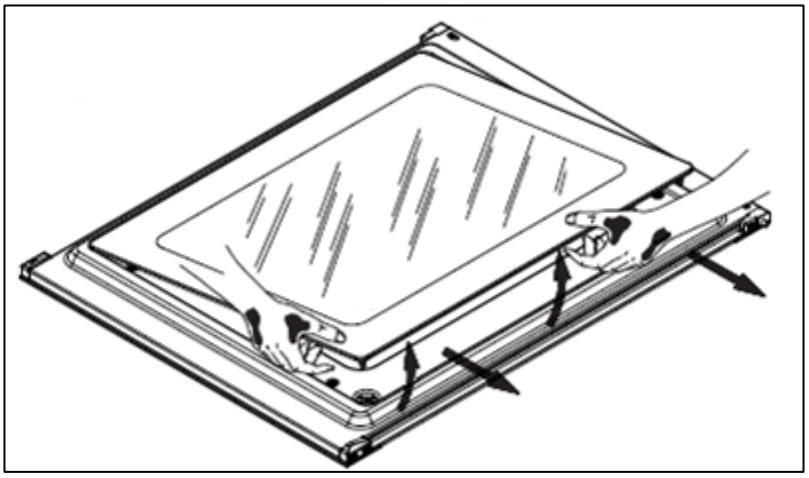
- Place the lamp cover back into position.

Removing the inner door glass for cleaning



- Do not use any abrasive cleaner that could cause damage.
- Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.
- To facilitate cleaning, the inner door glass can be lifted out.

- You should open the oven door fully and find the two indents indicated in the picture above **(A)**.
- Use a coin and push it into each indent, pushing the coin upwards to pop the inner door glass away from the door frame.



- When refitting, make sure that the glass is correctly seated in the door recess and the correct way round.
- Press gently on the glass until the pins slot back into their original position.

INSTALLATION

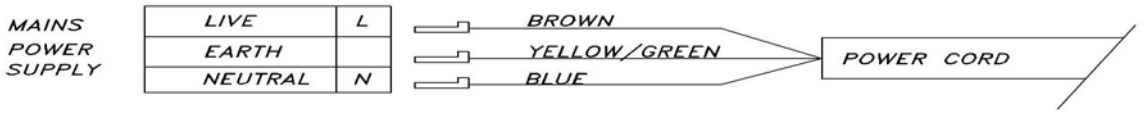
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- UK Regulations and Safety Standards or their European Norm Replacements.
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations*.**
- ***Electricity At Work Regulations*.**

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

***WARNING: THIS APPLIANCE MUST BE EARTHED*.**

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

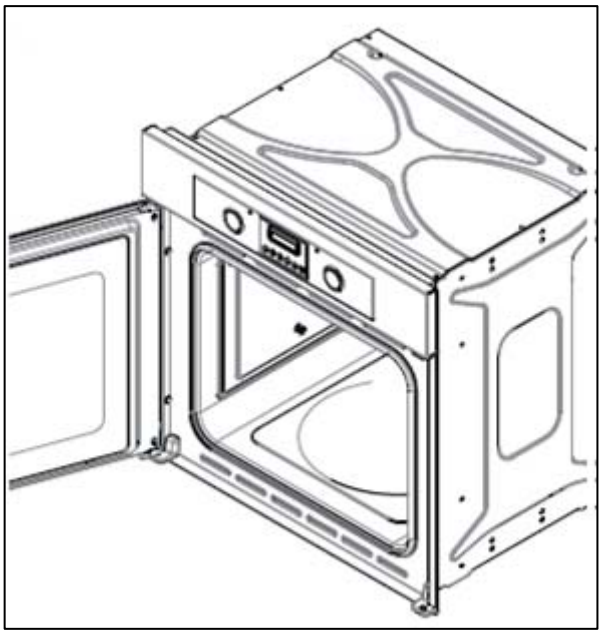
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

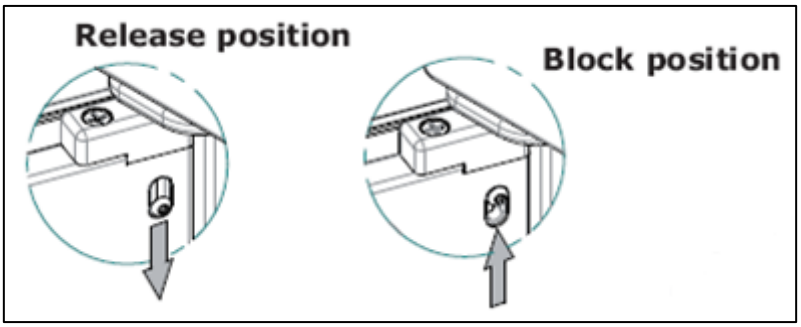
Reversing the door of your appliance

IMPORTANT: This operation must be only carried out by a suitably qualified person.

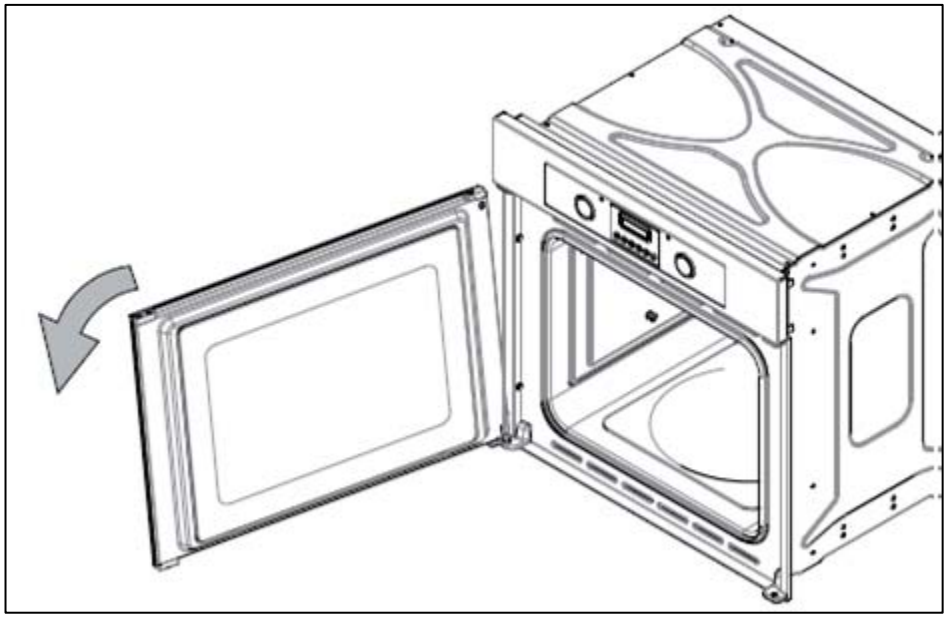
- ***It is necessary to disconnect the oven from the mains before executing the operations described.***



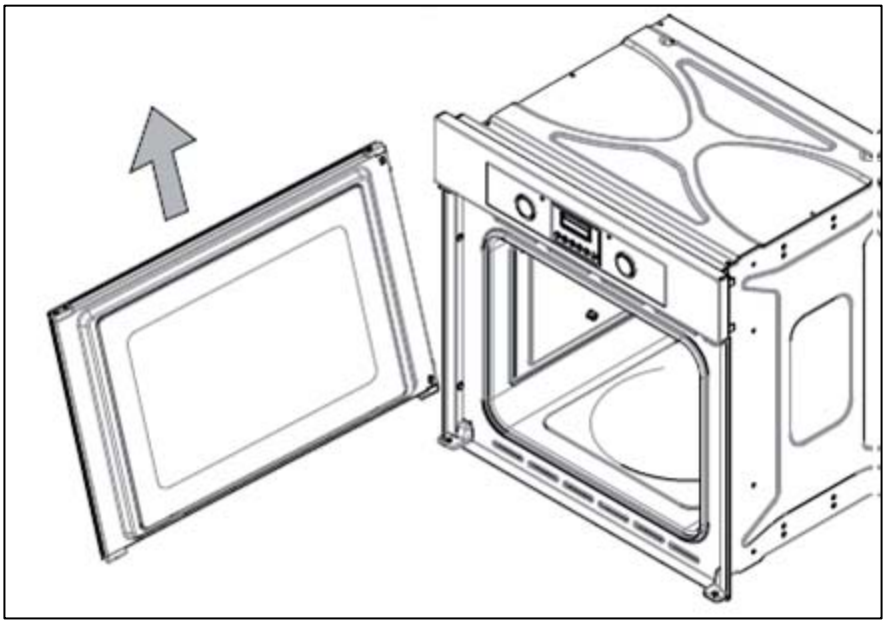
- The oven door can be attached on both sides of the appliance.
- You can decide whether the oven door should open from the left or right depending on personal preference and the kitchen layout or design.



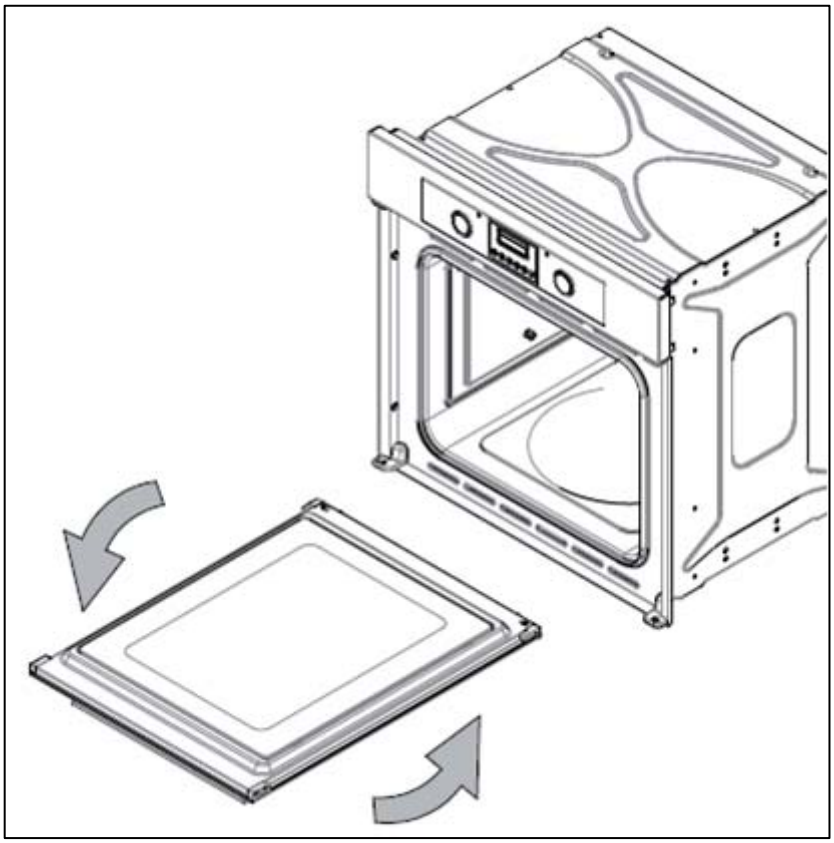
- To remove the oven door from its current side you need to slide the top hinge bolt from the block to the release position.



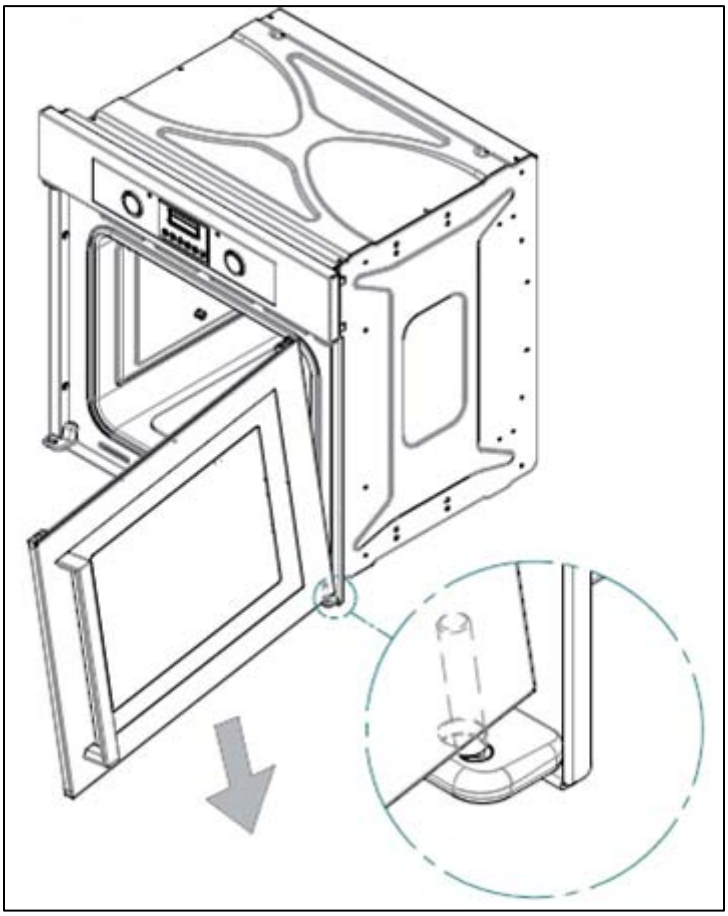
- This will release the top of the oven door from the frame.



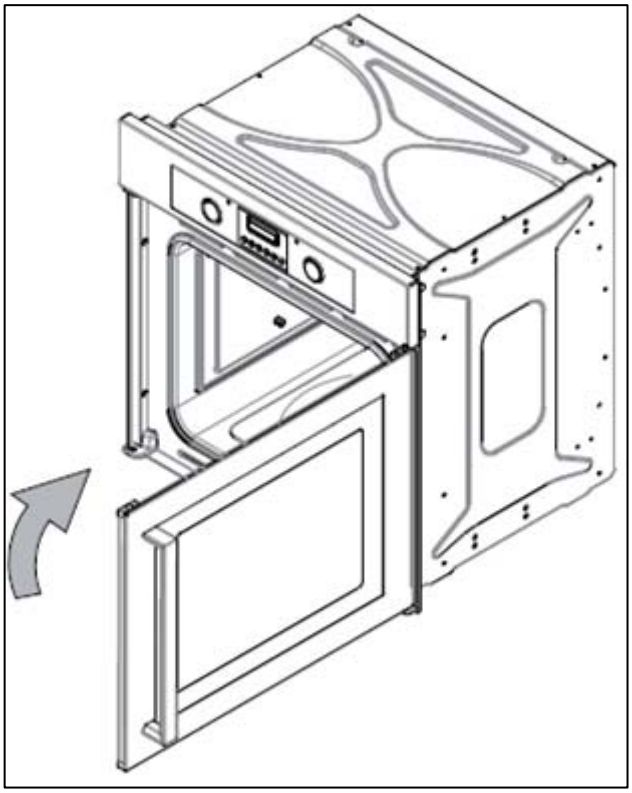
- While supporting the oven door, slide the lower hinge bolt from the block to the release position. This will detach the oven door from the appliance.

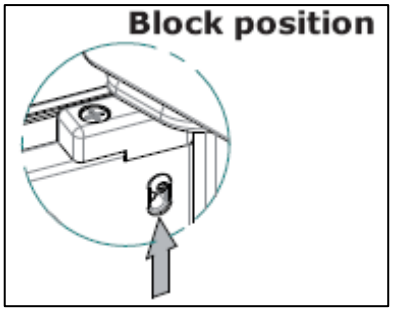


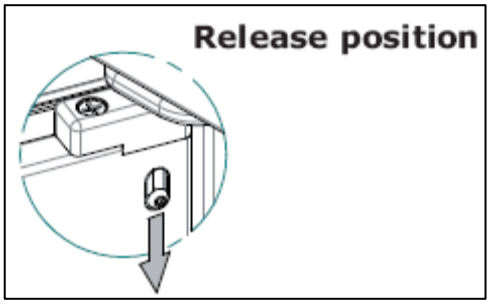
- Rotate the oven door upside down so the handle is on the opposite side.



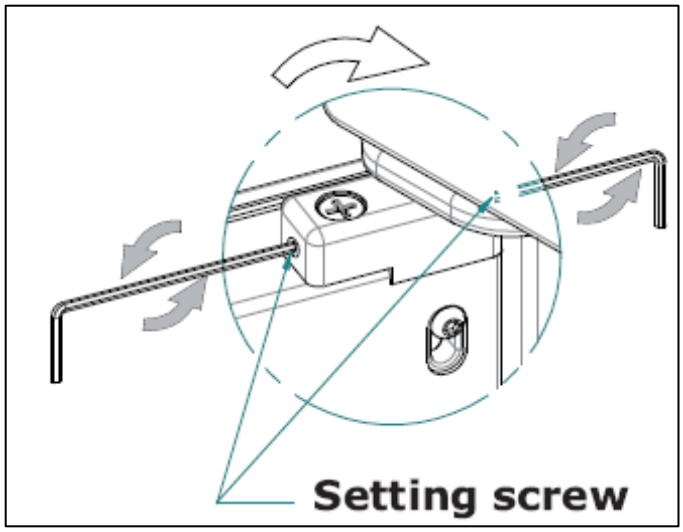
- Reattach the oven door on the opposite side by slotting the lower hinge into the hole at the base of the oven frame and then attaching the top hinge.





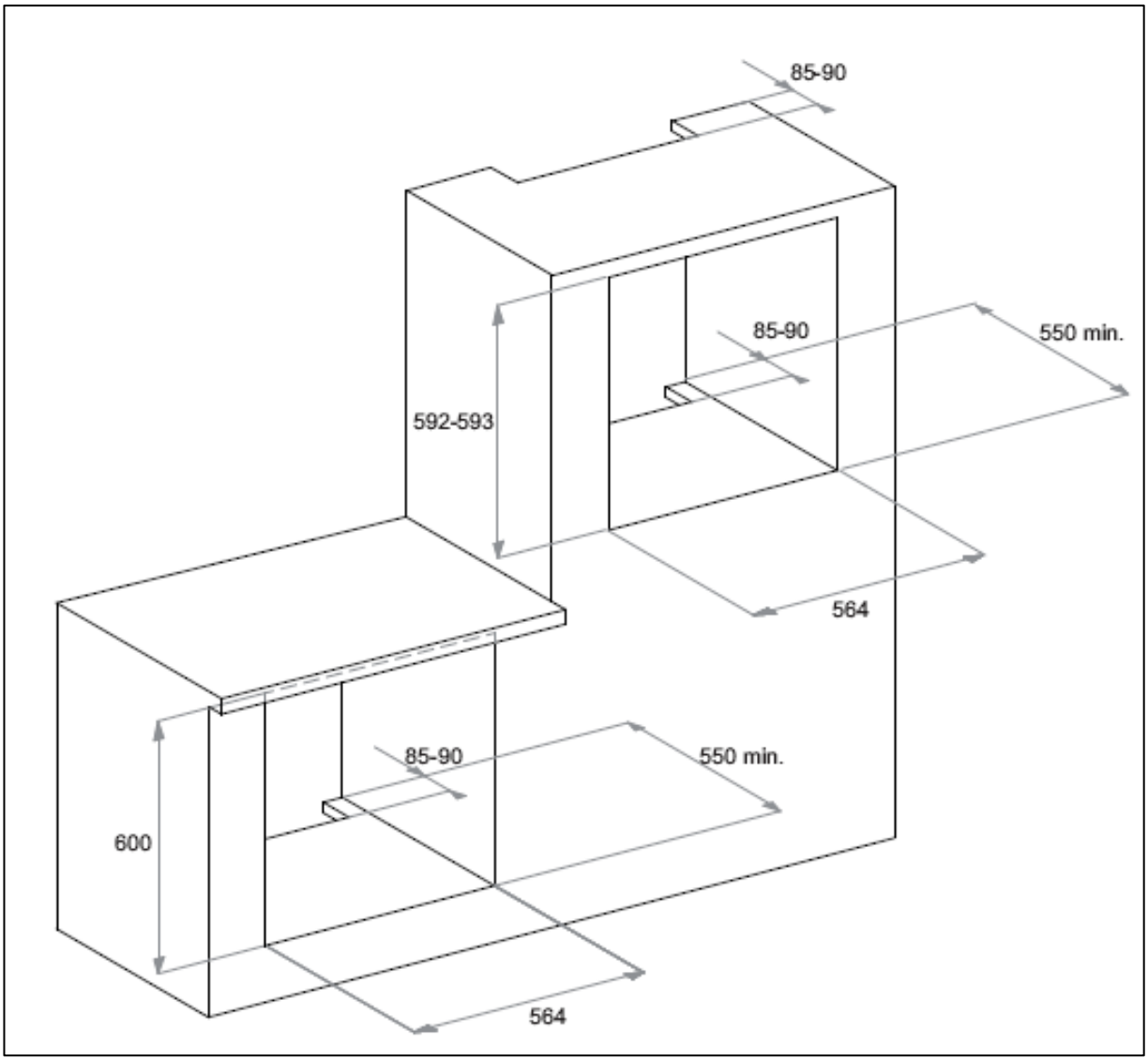


- When the oven door is securely in position, you should slide the top and lower hinge bolts from the release to the block position. This will firmly attach the door to the appliance.



- You can rotate the setting screw if you need to adjust the position of the oven door to ensure the door is parallel with the front panel.

Installing the oven into the kitchen cabinet



Fixing the oven into a cabinet

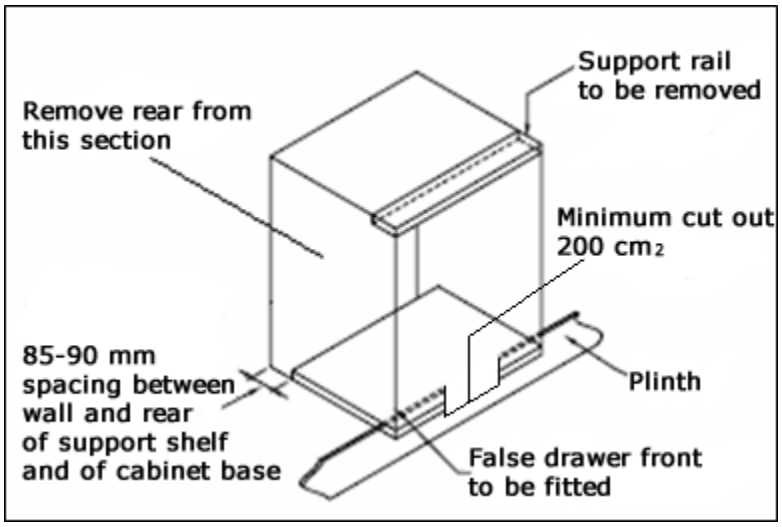
- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram according to whether the appliance is being built-in or built-under a work surface.

- Ensure that the rear panel of the furniture housing unit has been removed.

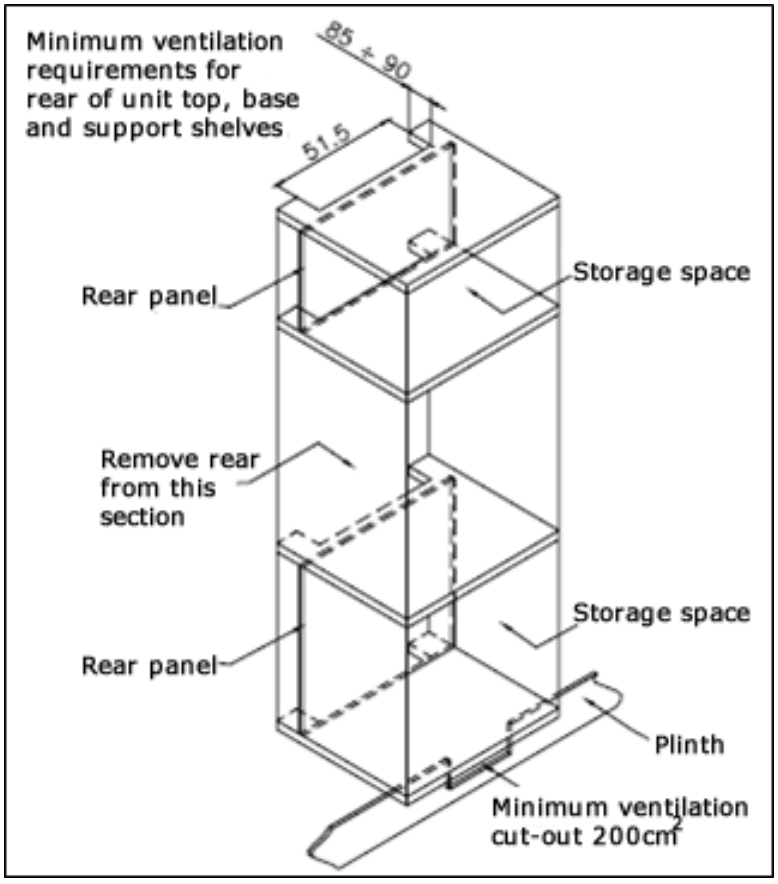
- This oven must be installed with the ventilation cut outs being made in the housing unit as shown in the above diagram, otherwise the oven may overheat. This applies to a built-in or built-under installation.

- Please see the next page for more detailed information on the ventilation requirements that you will need for your appliance to work properly.

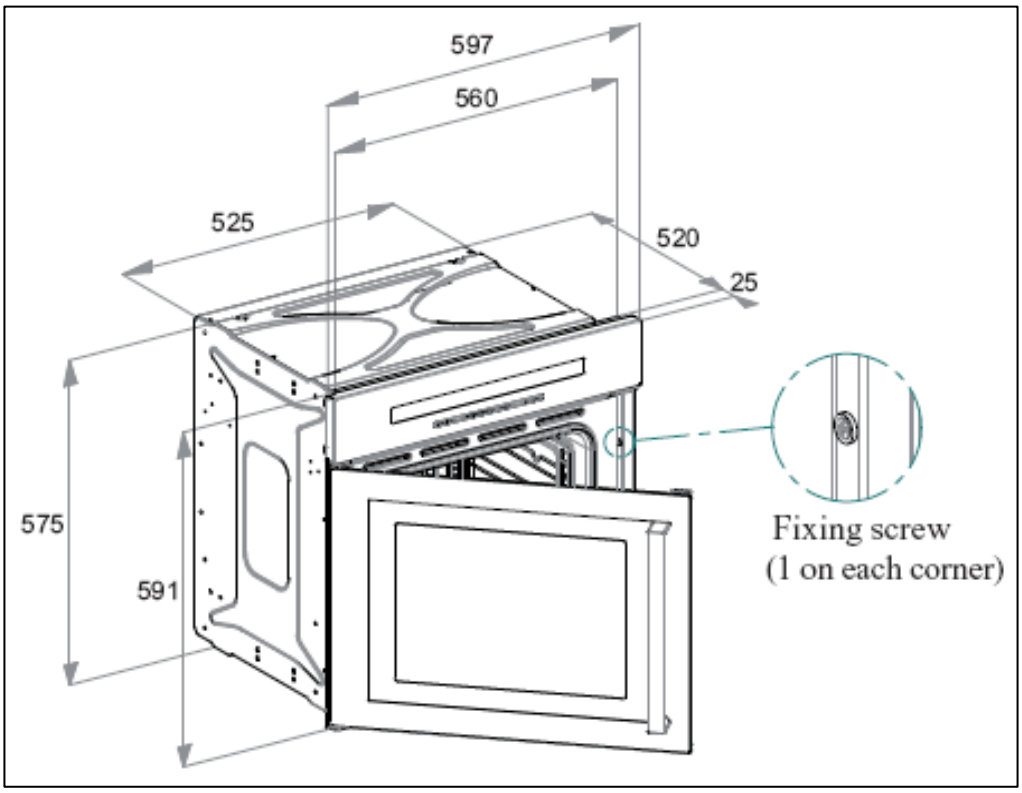
Ventilation requirements



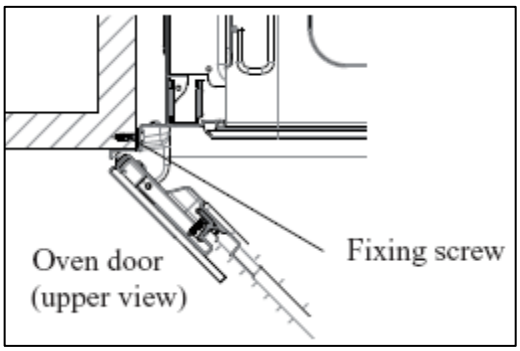
(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).

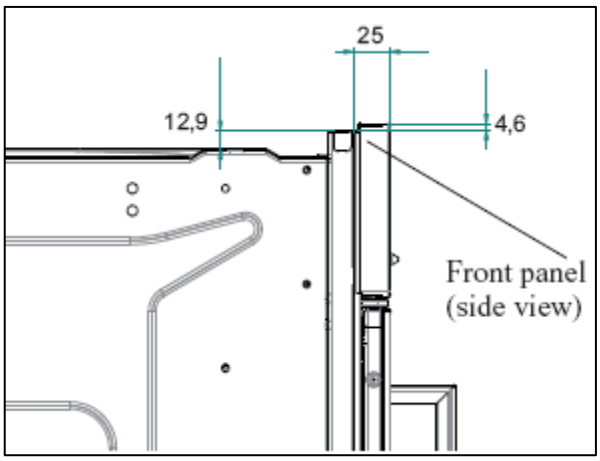


(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.





My appliance isn't working correctly

- ***The oven isn't coming on.***

* Check that the oven is in manual operation mode.

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill*.**

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

- ***The grill function works but the main oven does not*.**

* Check that you have selected the correct cooking function.

- ***The grill element is not working, or cuts out for long periods of time during use.***

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- ***My food is not cooking properly***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- ***My food is not cooking evenly***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

- ***The oven light is not working***

* Refer to page 21 and follow the “Replacing the oven bulb” section.

- ***I am getting condensation in my oven***

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.
The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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